



Brunch

30 and 31 March 2024

12pm - 3pm

SGD 988 per person

including 30g Oscietra Caviar, free flow of Louis Roederer Cristal Millesime Brut Reims Champagne 2014, wine, beer, cocktails, chilled juices and soft drinks.

SGD 258 per person

including free flow of Ruinart Blanc de Blancs Champagne, Ruinart Rosé Reims Champagne, wine, beer, cocktails, chilled juices and soft drinks.

SGD 228 per person

including free flow of Ruinart "R" de Ruinart Reims Champagne, Ruinart Rosé Reims Champagne, wine, beer, cocktails, chilled juices and soft drinks

SGD 168 per person

including free flow of chilled juices, coffee and tea

Children aged 12 years old and below dine for free.

Limited to maximum 4 children per family.

The chef will be delighted to assist with any dietary requests as some items may contain pork, nuts and shellfish.
Prices are in Singapore dollars and subject to 10% service charge and prevailing government taxes.

embudo



Brunch

SEAFOOD COLOSSEUM

Boston lobster
Snow crab
Lobster claw
Alaskan King crab
Mud crab
Queen scallop
Tiger prawn
Green-lipped mussel
Yabby
White clam

Freshly shucked seasonal oysters

Fine de Claire, Irish, Taylor

SALAD AND APPETISER

Selection of market fresh lettuce and dressings
Truffle caesar salad in parmesan wheel
Thai moo yang salad
Thai spicy quail egg salad
Boston lobster and berries salad
Tamago salad
Roasted carrot salad
Asparagus, tomato and mozzarella salad

SELECTION OF COLD CUT PLATTER

Salami
Coppa
Smoked duck and beef salami
Mortadella
Wagyu pastrami
Turkey ham
Smoked salmon
Smoked mackerel
Cured snow fish
Smoked rainbow trout

FINEST SELECTIONS OF GOURMET FARMHOUSE CHEESE

CAGE-FREE EGG STATION

Bacon, asparagus and mushroom omelette
Scrambled egg, shaved truffle, Oscietra caviar
Classic eggs benedict, Boston lobster, spinach, Oscietra caviar, brioche

JAPANESE COUNTER

Sashimi

Tuna, salmon, tako, scallop, hamachi, amaebi

Sushi

Salmon, maguro, ika ebi, tamago, inari



Brunch

JAPANESE COUNTER

Maki

California, fried ebi, kappa, futomaki, sweet corn, tobiko, kani, soft shell crab

Tempura

King oyster mushroom, eggplant, sweet potato, lotus root

NOODLE STATION

Premium seafood laksa

Curry noodle soup

ROASTED DELIGHTS

Roasted chicken

Cherrywood roasted duck

Crystal pork belly char siew

ASIAN DELIGHTS

Thai prawn tom yum soup

Thai-style catch of the day with chilli lime sauce

Thai beef curry

Thai green curry chicken

Cereal chicken

Braised pork belly with black fungus and quail egg

Singapore-style chilli crab with mantou

Golden salted egg prawn

Stir-fried seafood noodle

Stir-fried broccoli with mushroom sauce

Fragrant fried rice with chicken char siew

EUROPEAN DELIGHTS

Classic asparagus soup with crusty bread

Chicken roulade with truffled mushroom

Lamb navarin stew with hasselback potatoes

Duck confit with lentil and mushroom ragout

Oxtail with root vegetables

Cavolo nero, mushroom, potato and fontina strudel

Roasted stuffed squash with herbed pistachio salsa

CHEF'S SPECIALTY

Carving Board

Wagyu beef Rossini with port wine glaze

Crispy pork belly roulade skin with sausage and caramelised apple

Whole baked Atlantic salmon with creamed spinach and wild mushroom



Brunch

CHEF'S SPECIALTY

Asian Market

Abalone ginseng soup
Pan-fried crab cake, Thai sweet chilli salad
Snow crab chawanmushi and salmon roe

Flaming Torch

Oysters Rockefeller
Lobster thermidor

Steamed Basket

Queen scallop with cilantro

Shakshuka

Egg, bell pepper, onion and black autumn truffle

The Wheel of Pasta

Mushroom tortellini, penne, fusilli tossed in cream sauce
served with black autumn truffle

ALFRESCO BBQ

Black pepper beef steak
Rosemary garlic lamb chop
Honey-glazed chicken wing
Thai-style pork jowl
Pork cheese sausage
Catch of the Day
Grilled prawn with herb butter
Grilled seasonal vegetables

INDIAN DELIGHTS

Tandoori Specialty

Malasa king prawn
Murgh malai chicken
Egg pakora
Seasonal vegetable kebab

Curry Set

Indian shakshuka
Ground lamb and pea curry
Butter chicken tikka masala
Indian fresh cheese with green mustard curry
Dum aloo kashmiri
Creamy and buttery black lentil stew
Anda biryani
Masala and Plain Papadum
Plain or Garlic Naan



Brunch

MADE TO ORDER PIZZA

Pizza Parma
Pizza Bufala
Margherita pizza
Tartufo pizza
Pizza Singapura
Easter Pizza

LITTLE FAN CORNER

Shark fruit bowl
Sandwich pyramid
Fun fruit fries
Mini savoury cones
Selection of muffins
Mini doughnut
Candy and chocolates

DESSERT

"Osternest" apple and brown butter caramel
Carrot and zesty orange
Easter snow egg
Mango tart
Manjari chocolate mousse
Vanilla and rhubarb
Easter simnel cake
Hot cross bun
Vanilla choux pastry
Easter macaron
Easter chocolate praline bonbon

Under the Lamp

Rum and raisin croissant bread and butter pudding served with Hhzelnut crème anglaise

Thai Coconut Rice

Mango, pomegranate, mixed berries, banana, kiwi, banana

Freshly Made Waffle

Selection of ice cream, nuts and chocolate condiment

Chocolate Fountain

Strawberry, seasonal fruit, marshmallow, ladyfinger biscuits, vanilla beignets, breadsticks

Ice Cream and Sorbet on Waffle Cone

Strawberry sorbet, vanilla and chocolate

Garden of Fruits

Selection of tropical and seasonal fruits